

Martini Green Olives
Cerignola (ve)

MARCO PIERRE WHITE
STEAKHOUSE BAR & GRILL

Warm Baked Sourdough
Salted English butter (v)

HORS D'OEUVRES

Crispy Devilled Whitebait
Sauce tartare, fresh lemon

Crispy Fried Calamari
Sauce tartare, fresh lemon

The Governor's French Onion Soup
Croutons, Gruyère cheese

Potted Duck, Green Peppercorns
Cornichons, toasted sourdough

Perinelli and Mr. White's English
Cured Meats
*Celeriac remoulade, cornichons,
pickled baby onions, toasted sourdough*

Mr White's Scotch Egg
Colonel Mustard's sauce

Beetroot & Goat's Cheese Salad (v)
Candied walnuts, Merlot vinegar

Cream of Butternut Squash Soup (v)
Italian cheese croutons

Classic Prawn Cocktail À La Russe
Sauce Marie Rose, brown bread and butter

Baked French Camembert
*Roasted vine tomatoes, extra virgin olive
oil, vintage balsamico, toasted sourdough*

Finest Quality Smoked Salmon
Properly garnished, brown bread and butter

SALADS

Lofthouse Farm Salad *starter main*
Romaine lettuce, Wiltshire ham, eggs, Gruyère cheese, homemade salad cream

Belgian Endive and Blue Monday Salad (v) *starter main*
Fresh poached pear, candied walnuts, Merlot vinaigrette

FINEST QUALITY GRASS FED CAMPBELL BROTHERS BEEF

All our steaks are 28 day aged from Royal Warrant appointed butcher, Campbell Brothers. All served with roasted vine tomatoes, Béarnaise sauce and triple cooked chips.

6oz Fillet Steak

8oz Grilled Sirloin Steak

8oz Grilled Ribeye
Steak with the tail

20oz Grilled Delmonico Steak
for two

Breakfast Garnish
Streaky bacon, portobello mushroom, egg

STEAK TOPPINGS

Fried Double Yolk Eggs
Holstein
Capers, anchovies, parsley

Grilled Prawns
Garlic butter

Café de Paris Butter

Bordelaise Butter

SIGNATURE FILLETS

All served with triple cooked chips.

Fillet of Beef À La Forestière
*Fricassée of woodland mushrooms, extra virgin
olive oil, vintage balsamico, buttered leaf spinach*

Fillet of Beef A L'Escargot
*Fricassée of woodland mushrooms, garlic butter,
roasting juices, buttered leaf spinach*

Fillet of Beef Au Poivre
*Fricassée of woodland mushrooms,
cream peppercorn sauce, buttered leaf spinach*

FRESHLY GROUND BEEF BURGERS, GRILLED TO ORDER

The Keith Floyd Bristol
*Melted Cheddar, cured bacon,
sweet pickled cucumber*

The Banksy B.L.T
Cured bacon

The Alex James
*Melted Blue Monday,
cured bacon*

The John Lennon
*Melted Cheddar, crispy onion rings,
Colonel Mustard mayonnaise*

All our beef burgers are finished with a barbecue glaze, iceberg lettuce, beef tomato and served in a brioche bun with pommes frites

STEAKHOUSE SPECIALS

Raffles Tiffin Club
Chicken Curry
*Fresh mango and ginger,
Madras curry sauce,
buttered pilaf rice*

Roast Chicken
À La Forestière
*Fricassée of woodland mushrooms,
fondant potato, madeira roasting juices,
buttered leaf spinach*

Mr Lamb's
Shepherd's Pie
*Creamy egg mashed
potatoes, buttered peas*

Roast Rump of Moorland Lamb
À La Dijonnaise
*Chive blanket, rosemary roasting juice,
buttered french beans,
gratin dauphinoise*

FISH MAINSBOARDS

Fried Fillet of Cod
*Sauce tartare, triple cooked chips,
marrowfat peas*

Grilled Swordfish Steak
À La Niçoise
*Aubergine caviar, olive tapenade,
sauce vierge with fresh basil*

Wheeler's Salmon Fishcake
*Sauce tartare, soft boiled egg,
buttered leaf spinach*

VEGETARIAN AND VEGAN

Creamy Polenta, aged Italian Cheese (v)
starter main
*Fricassée of woodland mushrooms,
extra virgin olive oil*

Gnocchi, Fresh Tomato Sauce (ve)
starter main
*Fricassée of woodland mushrooms,
cherry tomatoes, fresh basil*

Grilled Aubergine À La Niçoise (v)
starter main
*Aubergine caviar, fresh tomato fondue,
mozzarella cheese, fresh basil, extra virgin olive oil*

SIDES

Buttered Leaf Spinach (v)
Creamed Cabbage & Bacon
Triple Cooked Chips (ve)

Green Salad, Truffle Dressing (ve)
Pommes Frites, Sea Salt (ve)
Crispy Onion Rings (ve)
Buttered Green Peas (v)

Grilled Woodland Mushrooms (v)
Dauphinoise Potatoes (v)
Buttered Green Beans (v)